

1ST COURSE

Bacon Brussel Sprouts Salad

feta cheese, toasted pecans,
charred onions, honey rye vinaigrette

Spring Reviver

vikre hay & sunshine whiskey, vikre herball
liqueur, lillet blanc, lemon, absinthe

2ND COURSE

Vikre Whisky Braised Bison Ravioli

swedish sauce, parmesan di parma
micro greens, herb oil

New York Sour

vikre hay & sunshine whiskey,
lemon, cabernet

3RD COURSE

Sugarbush Whisky Glazed King Salmon

pea puree, saffron risotto,
honey bourbon beurre blanc

Oh Snap!

vikre ovrevann aquavit, juniper gin,
blanc vermouth

4TH COURSE

Gin and Stout Braised Short Ribs

creamy pesto mashed potatoes,
lemon gremolata

Blueberry Cedar Old Fashioned

vikre cedar gin, blueberries,
orange, lemon

5TH COURSE

Bourbon and Honey Bread Pudding

toasted pecans, cinnamon,
bourbon caramel sauce

Aquavit White Russian

vikre ovrevann aquavit,
du nord coffee liqueur



VIKRE DINNER

Heritage Room

\$90/person

Doors open at 5pm

Dinner served at 6pm

Reservations required.

218-963-8756

The logo for 'Vikre DISTILLERY' features the word 'Vikre' in a large, bold, black, sans-serif font. Below it, the word 'DISTILLERY' is written in a smaller, black, sans-serif font. The background of the logo is a light blue and white watercolor-style wash.

1ST COURSE

Bourbon Marinated Grilled Peaches

frisse greens, smoked blue cheese, spiced maldon almonds, bourbon balsamic reduction

Peach Old Fashioned

A twist on the classic old fashioned, featuring bourbon, muddled fresh peaches, aromatic bitters, honey for a balanced, smoky-sweet pairing.

2ND COURSE

Smoked Paprika Dusted Sea Scallops

roasted corn puree, bourbon pickled vegetables, herb oil, dressed mache

Smoked Whiskey Sour

A beautifully balanced cocktail with bourbon, fresh lemon juice, hint of smoked honey syrup, egg white froth, enhancing the smoky and tangy elements of the Sea Scallop.

3RD COURSE

Muscovy Duck Breast

bourbon cherry reduction, miso glazed carrots, creamy herb polenta

Manhattan

Timeless bourbon Manhattan with sweet vermouth and cherry bitters, complementing the rich, gamey duck and the deep cherry reduction.

4TH COURSE

Honey Bourbon Butter Filet

lump crab, truffle potato gratin, bourbon balsamic glaze

Blackberry Bourbon Smash

Refreshing yet complex drink made with bourbon, muddled blackberries, fresh mint, and a splash of lemon, cutting through the richness of the dish while enhancing its depth.

5TH COURSE

Honey Bourbon Pecan Mini Pie

bourbon and cherry ice cream, pecan crumble

Allocated Bourbon

Neat Pour



MICHTER'S DINNER

Cru

\$90/person

Doors open at 6pm

Dinner served at 7pm

Reservations required.

218-963-8756

